



## **RITA'S EGGPLANT CASSEROLE**

*(from Jim Zumbo's "Amazing Venison Recipes")*

1½ lb. ground venison	1 c. Marinara Sauce
1 c. chopped onions	1 c. water
1 clove garlic, minced	¾ c. dry red wine
3 Tbs. olive oil	1½ tsp. basil leaf,
	crum
	bled
½ tsp. oregano leaf, crumbled	<b>Now We're</b>
1 medium eggplant, peeled & sliced (1 lb.)	<b>Cookin'!</b>
½ c. olive oil	with
½ c. grated Parmesan cheese	<b>Martha Daniels</b>
1 lb. mozzarella cheese, thickly sliced	

Brown venison with onion & garlic in 3 Tbs. olive oil in a large skillet. Add Marinara Sauce, water, wine, basil & oregano. Cover and simmer 2 minutes.

Saute a half pound of eggplant slices in ¼ c. of olive oil until limp and golden. Add remaining oil and saute the remaining half pound of eggplant.

When all the eggplant is browned, place in a shallow baking dish. Spoon meat sauce over eggplant and sprinkle evenly with Parmesan cheese. Top with sliced mozzarella. Bake at 350E for 20 to 30 minutes. Serves 6.